



PRODUCER PROFILE

Estate owned by: Vignobles Martial-Dulor
Winemaker: Pierre Jean Sanchez
Total acreage under vine: 44
Estate founded: 1937
Winery production: 25,000 Bottles
Region: Bordeaux
Country: France



Château Peyrat Graves Rouge 2021

WINE DESCRIPTION

After 15 years of experience and commitment to the fine wine sector, Aurélien Dulor, along with Ludovic and Damien Martial shared the common goal of taking over the reins of a property in the Graves appellation. In 2014, they saw the potential with Château Peyrat and brought together 27 passionate investors to help in their endeavour.

"Peyrat" is the name of the lieu-dit where the winery is located. It means "pierre" or stone in the old, local dialect. The vineyards are planted on a bedrock of limestone with sand and clay.

Located in Cérons, in the heart of the Graves AOP, Château Peyrat is a 42 acre "clos" currently planted to 20 acres of white varieties and 18.5 acres of red. With its microclimate, due to the proximity of the Garonne River, and the sandy, clay soils on a limestone bedrock, Peyrat typifies the Graves terroir, displaying minerality, freshness and finesse. As for viticulture, the team at Peyrat promote working the soils and sowing grasses to restore the vineyards natural balance and to promote biodiversity. "Let the plant live, express itself, create a symbiosis with the elements."

Château Peyrat has a simple winemaking philosophy - respect the typicity of the grape varieties and work in small concrete tanks to conserve fruit and freshness to the wines.

TASTING NOTES

The terroir shows in this clean, mineral driven red wine. It displays a spicy and fresh nose with notes of blackcurrant and red fruits.

VINEYARD & PRODUCTION INFO

Vineyard size:	19
Soil composition:	Calcareous, Clay, and Sand
Vines/acre:	5,500-6,000
Bottles produced of this wine:	25,000
Average Wine Age:	20-25 years

WINEMAKING & AGING

Varietal composition:	80% Merlot, 10% Cabernet Franc, 10% Cabernet Sauvignon
Fermentation container:	Cement vats
Length of alcoholic fermentation:	4-5 days
Fermentation temperature:	75 °F
Maceration technique:	Punchdown, Pumpovers, and Aeration
Length of maceration:	20-30 days
Malolactic fermentation:	Full
Fining agent:	Animal based
Type of aging container:	90% Cement vats; 10% Barriques
Length of aging before bottling:	12 months
Total SO ₂ :	60 mg/L

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.71
Residual sugar:	<3 g/L
Acidity:	3.08 g/L
Dry extract:	27.9 g/L